

Dimchae Refrigerator

Food occupies a seemingly mundane position in all our lives, yet the ways we think about shopping, cooking and eating are actually intensely reflexive. The daily pick and mix of our eating habits is one way we experience spatial scale. From the relationship of our food intake to our body-shape, to the impact of our tastes upon global food-production regimes, we all read food consumption as a practice which impacts on our sense of place. Drawing on anthropological, sociological and cultural readings of food consumption, as well as empirical material on shopping, cooking, food technology and the food media, this book demonstrates the importance of space and place in identity formation. We all think place (and) identity through food - we are where we eat!

A “wildly inventive” (Food & Wine) James Beard Award-winning chef interprets one of Asia’s greatest cuisines for the everyday eater. The best Korean food is Korean home cooking. The cornerstones of every meal are kimchi and white rice, and once you unlock that perfect marriage of flavor, the universe of wholesome, vegetable-centric cooking will inspire healthy eating, every day. In this insightful and endearing cookbook, new flavors, techniques, and ways to enjoy one of the world’s greatest cuisines are revealed by chef and father Peter Serpico. Born in Seoul and raised in Maryland, Serpico’s route to Korean food came long after making a name for himself in New York City restaurants. His first bites of marinated short ribs and black bean noodles tasted like home, and a love affair with the flavors and techniques of his birthplace began. His debut cookbook draws from his decades of professional cooking experience to elevate the greatest hits of at-home Korean dishes. Serpico’s brilliant Instant Kimchi brings home the funk of fermented cabbage in record time, his hearty interpretation of gamjatang is a Spicy Pork Rib Stew to share, and his classic noodle and rice cake dishes borrow from grandma with clever spins for the modern, busy parent. BBQ fans will love a Korea-fied roast chicken and a sweet-and-spicy grilled cauliflower. Across 100 recipes, Serpico shares his philosophy of eating, his personal journey into food, and a connection to family that promises satisfaction and comfort for cooks of all backgrounds. Also featured: Beautiful photographs of nearly every dish, including more challenging techniques An arsenal of condiments to elevate any meat or vegetable dish Desserts and drinks that will appeal to even the pickiest child eaters Tricks and tips for putting together healthy weekday meals

How Much Do You Think You Know about Korea? Get a glimpse of the many faces of Korea in illustration form Kimchi, K-pop, taekwondo, Samsung—the images that most people get when they think of Korea don’t stray much beyond the usual ones. But there are so many more fascinating sides to Korea. A cultural anthropologist with over 20 years of personal experience in Korea, author Benjamin Joinau introduces readers to the various faces of Korea outside those that Koreans typically like to present, guided by Elodie Dornand de Rouville’s refreshingly original and detailed illustrations—Korean society through the eyes of two foreigners. Grab a copy and let’s take a look at the real faces of Korea, past and present.

The first Western account of Korea is the glory of a group of sailors shipwrecked on Cheju-do.

An Illustrated Guide to Korean Culture

The Rhetoric and Reality of Marketing

The Bullet Journal Method

Earth Day

Sketches of Korea

Journal

California roll, Chinese take-out, American-made kimchi, dogmeat, monosodium glutamate, SPAM—all are examples of what Robert Ji-Song Ku calls “dubious” foods. Strongly associated with Asian and Asian American gastronomy, they are commonly understood as ersatz, depraved, or simply bad. In Dubious Gastronomy, Ku contends that these foods share a spiritual fellowship with Asians in the United States in that the Asian presence, be it culinary or corporeal, is often considered watered-down, counterfeit, or debased manifestations of the “real thing.” The American expression of Asianness is defined as doubly inauthentic—as insufficiently Asian and unreliably American when measured against a largely ideological if not entirely political standard of authentic Asia and America. By exploring the other side of what is prescriptively understood as proper Asian gastronomy, Ku suggests that Asian cultural expressions occurring in places such as Los Angeles, Honolulu, New York City, and even Baton Rouge are no less critical to understanding the meaning of Asian food—and, by extension, Asian people—than culinary expressions that took place in Tokyo, Seoul, and Shanghai centuries ago. In critically considering the impure and hybridized with serious and often whimsical intent, Dubious Gastronomy argues that while the notion of cultural authenticity is troubled, troubling, and troublesome, the apocryphal is not necessarily a bad thing: The dubious can be and is often quite delicious. Dubious Gastronomy overlaps a number of disciplines, including American and Asian American studies, Asian diasporic studies, literary and cultural studies, and the burgeoning field of food studies. More importantly, however, the book fulfills the critical task of amalgamating these areas and putting them in conversation with one another. Written in an engaging and fluid style, it promises to appeal a wide audience of readers who seriously enjoys eating—and reading and thinking about—food.

The golden era of food microbiology has begun. All three areas of food microbiology—beneficial, spoilage, and pathogenic microbiology—are expanding and progressing at an incredible pace. What was once a simple process of counting colonies has become a sophisticated process of sequencing complete genomes of starter cultures and use of biosensors to detect foodborne pathogens. Capturing these developments, Fundamental Food Microbiology, Fifth Edition broadens coverage of foodborne diseases to include new and emerging pathogens as well as descriptions of the mechanism of pathogenesis. Written by experts with approximately fifty years of combined experience, the book provides an in-depth understanding of how to reduce microbial food spoilage, improve intervention technologies, and develop effective control methods for different types of foods. See What’s New in the Fifth Edition: New chapter on microbial attachment and biofilm formation Bacterial quorum sensing during bacterial growth in food Novel application of bacteriophage in pathogen control and detection Substantial update on intestinal beneficial microbiota and probiotics to control pathogens, chronic diseases, and obesity Nanotechnology in food preservation Description of new pathogens such as Cronobacter sakazaki, E. coli O104:H4, Clostridium difficile, and Nipah Virus Comprehensive list of seafood-related toxins Updates on several new anti-microbial compounds such as polylysine, lactoferrin, lactoperoxidase, ovotransferrin, defensins, herbs, and spices Updates on modern processing technologies such as infrared heating and plasma technology Maintaining the high standard set by the previous bestselling editions, based feedback from students and professors, the new edition includes many more easy-to-follow figures and illustrations. The chapters are presented in a logical sequence that connects the information and allow students to easily understand and retain the concepts presented. These features and more make this a comprehensive introductory text for undergraduates as well as a valuable reference for graduate level and working professionals in food microbiology or food safety.

A NEW YORK TIMES NOTABLE BOOK OF THE YEAR • NEW YORK TIMES BEST SELLER • From the indie rockstar of Japanese Breakfast fame, one of TIME's Most Influential People of 2022, and author of the viral 2018 New Yorker essay that shares the title of this book, an unflinching, powerful memoir about growing up Korean American, losing her mother, and forging her own identity. In this exquisite story of family, food, grief, and endurance, Michelle Zauner proves herself far more than a dazzling singer, songwriter, and guitarist. With humor and heart, she tells of growing up one of the few Asian American kids at her school in Eugene, Oregon; of struggling with her mother's particular, high expectations of her; of a painful adolescence; of treasured months spent in her grandmother's tiny apartment in Seoul, where she and her mother would bond, late at night, over heaping plates of food. As she grew up, moving to the East Coast for college, finding work in the restaurant industry, and performing gigs with her fledgling band--and meeting the man who would become her husband--her Koreanness began to feel ever more distant, even as she found the life she wanted to live. It was her mother's diagnosis of terminal cancer, when Michelle was twenty-five, that forced a reckoning with her identity and brought her to reclaim the gifts of taste, language, and history her mother had given her. Vivacious and plainspoken, lyrical and honest, Zauner's voice is as radiantly alive on the page as it is onstage. Rich with intimate anecdotes that will resonate widely, and complete with family photos, Crying in H Mart is a book to cherish, share, and reread.

This book compares and contrasts how different firms approach marketing within the same country. It concerns issues revolving around marketing as a form of rhetoric and marketing as a living reality for firms who practice it and contains cutting edge thinking from expert commentators on the marketing scene worldwide. It uses 16 case study examples of marketing practice in eight countries and shows whether marketing allegiance is openly proclaimed but in practice merely a rhetorical device or whether it is deeply embedded in organizational culture.

Crying in H Mart

100 (monologues)

Wandering on the Way

Public and Private

Consuming Geographies

Korea Now

The concept of ‘cultural heritage’ has acquired increasing currency in culture, politics and societies in East Asia. However, in spite of a number of research projects in this field, our understanding of how the past and its material expressions have been perceived, conceptualised and experienced in this part of the world, and how these views affect contemporary local practices and notions of identity, particularly in a period of rapid economic development and increasing globalisation, is still very unclear. Preoccupation with cultural heritage - expressed in the rapid growth of national and private museums, the expansion of the antiquities’ market, revitalisation of local traditions, focus on ‘intangible cultural heritage’ and the development of cultural tourism - is something that directly or indirectly affects national policies and international relations. An investigation of how the concept of ‘cultural heritage’ has been and continues to be constructed in East Asia, drawing on several case studies taken from China, Japan and Korea, is thus timely and worthwhile.

An airflow and thrust calibration of an F100 engine was conducted in coordination with a flight test program to study airframe-propulsion system integration characteristics of turbofan-powered high-performance aircraft. The tests were conducted with and without augmentation for a variety of simulated flight conditions with emphasis on the transonic regime. Test results for all conditions are presented in terms of corrected airflow and corrected gross thrust as functions of corrected fan speed for nonaugmented power and an augmented thrust ratio as a function of fuel-air ratio for augmented power. Comparisons of measured and predicted data are presented along with the results of an uncertainty analysis for both corrected airflow and gross thrust. Biesiadny, T. J. and Lee, D. and Rodriguez, J. R. Glenn Research Center NASA-TP-1228, E-9355 RTOP 505-05

An in-depth investigation of the complex relationships among food, culture, and society in Korea, Communicating Food in Korea presents diverse interpretations of food's economic, political, and sociocultural relevance. Grounded in a variety of disciplines, the chapters research the ways food intersects with social issues in Korean society.

Stephen Pople, one of today's most respected science authors, has created a totally new physics book to prepare students for examinations. Complete Physics covers all syllabuses due to a unique combination of Core Pages and Further Topics. Each chapter contains core material valid for all syllabuses. Further Topics at the end can be selected to provide the right mix of pages for the syllabus you are teaching. Key Points:
· Totally new book constructed from an analysis of all GCSE Physics syllabuses including IGCSE, CXC, and O'Level
· Sets the traditional principles of physics in a modern and global perspective and uses illustrations with a worldwide context
· Extra topics to give a truly rounded curriculum
· Double-page spread format
· Ideal for those students intending to take physics to a more advanced level

Changing Chinese Foodways in Asia

Dubious Gastronomy

The Kimchi Matters

De-Bordering Korea

Altitude Calibration of an F100, S/N P680063, Turbofan Engine

The Cultural Politics of Food and Eating

This volume is a compilation of 21 distinguished chapters, an Introduction, and an Afterword with a thematic focus on the functional variations of English in non-native contexts. Highly acclaimed scholars in the field of (applied) linguistics, bringing their expertise from the core areas of general linguistics, sociolinguistics, psycholinguistics, cognitive linguistics, educational linguistics, and stylistics, address the ways in which English language varies in different contexts. The contributions carefully examine the variations, the complexities and the concerns arising thereof, and explore the resultant pedagogical implications. The volume, in this respect, contributes to an informed process for policy decisions, curriculum design, material development, and most importantly classroom practices based on the ability, feasibility and desirability of English for the users, as a step towards nurturing globally-minded, globally-competent, and globally-functioning individuals. Taking the deliberations through and beyond Kachru’s world Englishes model of three circles, this book is an attempt to: See what the users of English ‘do’ or ‘do not do’ with the language, rather than ‘where’ they come from Create a flexible mindset to enable acceptance and respect for linguistic variations in English usage Promote practical abilities for language and ‘communication management’ Facilitate informed pedagogical practices based on global realities

Through the lens of Chinese food, the authors address recent theories in social science concerning cultural identity, ethnicity, boundary formation, consumerism and globalization, and the invention of local cuisine in the context of rapid culture change in East and Southeast Asia.

Globalization Hype Has Obscured a Few Basic Truths-That Political Stability and economic growth are usually determined on the local level, and that they're most affected by local institutions, local leadership, and other such factors. The Kimchi Matters shows that globalization (and events like the Iraq war and the September 11 attacks) makes understanding the political economies of distant countries more important than ever. It analyzes the fifteen main principles of how countries work, providing a powerful, intuitive framework for understanding international developments. Doing globalization right means understanding the kimchi-the unique local dynamics of a particular country or region. This truth holds for companies, policymakers, small investors, voters, and everyone whose lives and finances are affected by world events. Book jacket.

An Epicurious Spring 2020 "Book We Want to Cook from Now"
• An Eater Best Cookbook of Spring 2020
• A Food52 "Best New Cookbook of 2020...So Far"
• A New York Times "New Cookbook Worth Buying"
A Michelin-starred chef known for defining Korean food in America brings a powerful culinary legacy into your kitchen. Simple rice cakes drenched in a spicy sauce. Bulgogi sliders. A scallion pancake (pajeon) the New York Times calls “the essential taste of Korean cuisine.” For years Hooni Kim’s food has earned him raves, including a Michelin Star—the first ever awarded to a Korean restaurant—for Danji. His background in world-class French and Japanese kitchens seamlessly combines with his knowledge of the techniques of traditional Korean cuisine to create uniquely flavorful dishes. My Korea, his long-awaited debut cookbook, introduces home cooks to the Korean culinary trinity: doenjang, ganjang, and gochujang (fermented soybean paste, soy sauce, and fermented red chili paste). These key ingredients add a savory depth and flavor to the 90 recipes that follow, from banchan to robust stews. His kimchis call upon the best ingredients and balance a meal with a salty, sour, and spicy kick. Elevated classics include one-bowl meals like Dolsot Bibimbap (Sizzling-Hot Stone Bowl Bibimbap), Haemul Sundubu Jjigae (Spicy Soft Tofu Stew with Seafood), and Mul Naengmyeon (Buckwheat Noodles in Chilled Broth). Dishes meant for sharing pair well with soju or makgeolli, an unfiltered rice beer, and include Budae Jjigae (Spicy DMZ Stew) and Fried Chicken Wings. Complete with thoughtful notes on techniques and sourcing and gorgeous photography from across Korea, this cookbook will be an essential resource for home cooks, a celebration of the deliciousness of Korean food by a master chef.

A Reader

Asian Functional Foods

Korea Trade & Investment

The Cultural Politics of Eating Asian in the USA
Drilling Fluids Processing Handbook

My Korea: Traditional Flavors, Modern Recipes

The author of this study turns his attention to the everyday, less visible forms of nationalism that are deeply ingrained in contemporary consciousness. This form of nationalism, which is neither exotic nor remote, he describes as banal nationalism.

60 recipes and tips for creating and cooking with kimchi will add a kick of flavor to any plate. Following traditional kimchi-making seasons and focusing on produce at its peak, this bold, colorful cookbook walks you step by step through how to make both robust and lighter kimchi. Lauryn Chun explores a wide variety of flavors and techniques for creating this live-culture food, from long-fermented classic winter kimchi intended to spice up bleak months to easy-to-make summer kimchi that highlights the freshness of produce and is ready to eat in just minutes. Once you have made your own kimchi, using everything from tender and delicate young napa cabbage to stuffed eggplant, you can then use it as a star ingredient in Chun's inventive recipes for cooking with kimchi. From favorites such as Pan-Fried Kimchi Dumplings and Kimchi Fried Rice to modern dishes like Kimchi Risotto, Skirt Steak Ssam with Kimchi Puree Chimichurri, Kimchi Oven-Baked Baby Back Ribs, and even a Kimchi Grapefruit Margarita, Chun showcases the incredible range of flavor kimchi adds to any plate. With sixty recipes and beautiful photographs that will have you hooked on kimchi's unique crunch and heat, The Kimchi Cookbook takes the champagne of pickles to new heights.

Hwang Sun-won, perhaps the most beloved and respected Korean writer of the 20th century, based this extraordinary novel on his own experiences in his North Korean home village between the end of World War II and the eve of the Korean War when Korea had been divided into North and South by its two "liberators" - the United States and the Soviet Union. In this story the Soviet-backed communist party, using the promise of land reform, sets people at each other's throat. Portrayed here is an entire community caught in the political and social firestorm that brings out the selfishness, cruelty and ignorance of simple people, but also shows their loyalty and nobility. Compelling here, too, is a heroine who represents the "eternally feminine" for all Korean men, and the setting, the harsh political, psychic and physical landscape of rural postwar North Korea rarely glimpsed by the outside world. Hwang Sun-won is an artist of consummate delicacy and subtlety, and his writing is marked by keen psychological insight and steely asceticism. While three collections of his short stories have appeared in Hong Kong and the West, "The Descendants of Cain" is the first English translation of a Hwang Sun-won novel.

The consumption of functional foods has emerged as a major consumer-driven trend, based on the needs of an ever-growing health conscious population that wants to exercise greater control over its health. Focusing on an important sector of this rapidly growing field, Asian Functional Foods discusses the theoretical and practical aspects of functional foods found in the traditional Asian diet, from fundamental concepts of biochemistry, nutrition, and physiology to food science and technology. The book covers a wide range of topics, beginning with an introduction to the source, history, functionality, and chemical, physical, and physiological properties of traditional Asian functional foods, followed by the health benefits, mechanisms of antioxidant action, anticancer and antiaging properties, supported by clinical and epidemiological evidence. The chapter authors discuss processing technology and process systems, equipment, material preparation, food preparation, and quality control during processing. They explore stability, shelf life, and storage criteria for traditional functional food products, industrial production, home-made products, consumer and marketing issues, and social and economical impact. As Asian functional foods continue to gain popularity worldwide, a solid understanding of these functional foods will help food scientists take advantage of them to better maintain and promote health. Examining the scientific and social issues impacting their development, this book provides that understanding.

Complete Physics

Business Korea

Golden Arches East

Learning Korean: Recipes for Home Cooking

Science Focus 3

Communicating Food in Korea

Contributors to this volume explore the irony of modern things made in the image of a traditional "us." They describe the multifaceted ways "tradition" is produced and consumed within the frame of contemporary Korean life and how these processes are enabled by different apparatuses of modernity that Koreans first encountered in the early twentieth century. Commoditized goods and services first appeared in the colonial period in such spectacular and spectacularly foreign forms as department stores, restaurants, exhibitions, and staged performances. Today, these same forms have become the media through which many Koreans consume "tradition" in multiple forms. In the colonial period, commercial representations of Korea—tourist sites, postcard images, souvenir miniatures, and staged performances—were produced primarily for foreign consumption, often by non-Koreans. In late modernity, efficiencies of production, communication, and transportation combine with material wealth and new patterns of leisure activity and tourism to enable the localized consumption of Korean tradition in theme parks, at sites of alternative tourism, at cultural festivals and performances, as handicrafts, art, and cuisine, and in coffee table books, broadcast music, and works of popular folklore. Consuming Korean Tradition offers a unique insight into how and why different signifiers of "Korea" have come to be valued as tradition in the present tense, the distinctive histories and contemporary anxieties that undergird this process, and how Koreans today experience their sense of a common Korean past. It offers new insights into issues of national identity, heritage preservation, tourism, performance, the commodification of contemporary life, and the nature of "tradition" and "modernity" more generally. Consuming Korean Tradition will prove invaluable to Koreanists and those interested in various aspects of contemporary Korean society, including anthropology, film/cultural studies, and contemporary history. Contributors: Katarzyna J. Cwiertka, Kyung-Koo Han, Keith Howard, Hyung Il Pai, Laurel Kendall, Okpyo Moon, Robert Oppenheim, Timothy R. Tangherlini, Judy Van Zile.

Written by the Shale Shaker Committee of the American Society of Mechanical Engineers, originally of the American Association of Drilling Engineers, the authors of this book are some of the most well-respected names in the world for drilling. The first edition, Shale Shakers and Drilling Fluid Systems, was only on shale shakers, a very important piece of machinery on a drilling rig that removes drill cuttings. The original book has been much expanded to include many other aspects of drilling solids control, including chapters on drilling fluids, cut-point curves, mud cleaners, and many other pieces of equipment that were not covered in the original book. Written by a team of more than 20 of the world's foremost drilling experts, from such companies as Shell, Conoco, Amoco, and BP There has never been a book that pulls together such a vast array of materials and depth of topic coverage in the area of drilling fluids Covers quickly changing technology that updates the drilling engineer on all of the latest equipment, fluids, and techniques

This new collection by one of America ' s premier performers and most innovative and provocative artists includes 100 monologues from his acclaimed plays and solo shows including: Drinking in America; Men Inside; Pounding Nails in the Floor with My Forehead; Sex, Drugs, Rock & Roll and more. Also included are additional pieces from Talk Radio and Notes from Underground.

In this vivid, contemporary translation, Victor Mair captures the quintessential life and spirit of Chuang Tzu while remaining faithful to the original text.

Theoretical Considerations and Practical Challenges

Early Taoist Tales and Parables of Chuang Tzu

Gas Dynamics

Track Your Past, Order Your Present, Plan Your Future

We Are Where We Eat

Reconsidering Cultural Heritage in East Asia

As tensions remain on the Korean peninsula, this book looks back on the decade of improved inter-Korean relations and engagement between 1998 and 2008, now known as the 'Sunshine Policy' era. Moving beyond traditional economic and political perspectives, it explores how this decade of intensified cooperation both affected and reshaped existing physical, social and mental boundaries between the two Koreas, and how this 'de-bordering' and 're-bordering' has changed the respective attitudes towards the other. Based around three key themes, 'Space', 'People', and 'Representations', this book looks at the tangible and intangible areas of contact created by North-South engagement during the years of the Sunshine Policy. 'Space' focuses on the border regions and discusses how the border reflects the dynamics of multiple types of exchanges and connections between the two Koreas, as well as the new territorial structures these have created. 'People' addresses issues in human interactions and social organizations, looking at North Korean defectors in the South, shifting patterns of North-South competition in the 'Korean' diaspora of post-Soviet Central Asia, and the actual and physical presence of the Other in various social settings. Finally, 'Representations' analyses the image of the other Korea as it is produced, circulated, altered/falsified and received (or not) on either side of the Korean border. The contributors to this volume draw on a broad spectrum of disciplines ranging from geography, anthropology and archaeology, to media studies, history and sociology, in order to show how the division between North and South Korea functions as an essential matrix for geographical, social and psychological structures on both sides of the border. As such, this book will appeal to students and scholars from numerous fields of study, including Korean studies, Korean culture and society, and international relations more broadly.

The Kogury Annals is placed in the middle section of the Samguk Sagi. Compared to The Silla Annals, which covers 705 years, it has fewer pages, and provides a proportionally more detailed presentation and many more derivatives from Chinese sources than the other two annals. Through the annals, Kogury heroes, landscapes, nomenclature and traditions constitute an integral part of Korea s past.

The Science Focus Second Edition is the complete science package for the teaching of the New South Wales Stage 4 and 5 Science Syllabus. The Science Focus Second Edition package retains the identified strengths of the highly successful First Edition and includes a number of new and exciting features, improvements and components.

Earth Day celebrates our beautiful planet and calls us to act on its behalf. Some people spend the day planting flowers or trees. Others organize neighborhood clean-ups, go on nature walks, or make recycled crafts. Readers will discover how a shared holiday can have multiple traditions and be celebrated in all sorts of ways.

Tangible and Intangible Legacies of the Sunshine Policy

EnerGuide Appliance Directory

McDonald's in East Asia, Second Edition

Fundamental Food Microbiology, Fifth Edition

Humanistic Understanding of Kimchi and Kimjang Culture

60 Traditional and Modern Ways to Make and Eat Kimchi

The Cultural Politics of Food and Eating offers an ethnographically informed perspective on the ways in which people use food to make sense of life in an increasingly interconnected world. Uses food as a central idiom for teaching about culture and addresses broad themes such as globalization, capitalism, market economies, and consumption practices Spanning 5 continents, features studies from 11 countries—Japan, China, Russia, Ukraine, Germany, France, Burkina Faso, Chile, Trinidad, Mexico, and the United States Offers discussion of such hot topics as sushi, fast food, gourmet foods, and food scares and contamination

McDonald's restaurants are found in over 100 countries, serving tens of millions of people each day. What are the cultural implications of this phenomenal success? The widely read—and widely acclaimed—Golden Arches East argues that McDonald's has largely become divorced from its American roots and become a "local" institution for an entire generation of affluent consumers in Hong Kong, Beijing, Taipei, Seoul, and Tokyo. In the second edition, James L. Watson also covers recent attacks on the fast-food chain as a symbol of American imperialism, and the company's role in the obesity controversy currently raging in the U.S. food industry, bringing the story of East Asian franchises into the twenty-first century. Praise for the First Edition: "Golden Arches East is a fascinating study that explores issues of globalization by focusing on the role of McDonald's in five Asian economies and [concludes] that in many countries McDonald's has been absorbed by local communities and become assimilated, so that it is no longer thought of as a foreign restaurant and in some ways no longer functions as one." —Nicholas Kristof, New York Times Book Review "This is an important book because it shows accurately and with subtlety how transnational culture emerges. It must be read by anyone interested in globalization. It is concise enough to be used for courses in anthropology and Asian studies." —Joseph Bosco, China Journal "The strength of this book is that the contributors contextualize not just the food side of McDonald's, but the social and cultural activity on which this culture is embedded. These are culturally rich stories from the anthropology of everyday life." —Paul Noguchi, Journal of Asian Studies "Here is the rare academic study that belongs in every library."—Library Journal

The system combines elements of a wishlist, a to-do list, and a diary. It makes it easy to get thoughts out of your head and onto paper, to see them clearly and decide what to do about them

This book first published in 1973 offers a broad survey of the study of symbolic ideas and behaviour. The study of symbolism is popular nowadays and anthropologists have made substantial contributions to it. Raymond Firth has long been internationally known for his field research in the Solomons and Malaysia, and for his theoretical work on kinship, economics and religion. Here from a new angle, he has produced a broad survey of the study of symbolic ideas and behaviour. Professor Firth examines definitions of symbol. He traces the history of scientific inquiry into the symbolism of religious cults, mythology and dreams back into the eighteenth century. He compares some modern approaches to symbolism in art, literature and philosophy with those in social anthropology. He then cites examples in anthropological treatment of symbolic material from cultures of varying sophistication. Finally he offers dispassionate analyses of symbols used in contemporary Western situations - from hair-styles to the use and abuse of national flags; from cults of Black Jesus to the Eucharistic rite. In all this Professor Firth combines social and political topicality with a scholarly and provocative theoretical inquiry.

The Descendants of Cain

The Kimchi Cookbook

Functional Variations in English

Symbols

Consuming Korean Tradition in Early and Late Modernity

Korea Company Handbook